

OTRO VINO

2026 PINOT GRIGIO

Otro Vino = other wine. Adventurous, creative, exotic, and explorative hand-crafted wines.

Vintage 2026

No rush. No drama. Just one seriously good growing season. A wet winter and mild summer stretched ripening out beautifully, letting flavour and acidity cruise along side by side. Sea breezes kept everything fresh, the vineyards stayed healthy, and patience paid off. The wines? Bright, crunchy, textural and seriously full of life. One of those vintages where everything just clicked.

Winemaking

12 hours on skins in the press, adds some grip and that pale salmon colour, then pressed out to 30% high solids ferment in old oak barrels for added texture and weight and 70% low solids tank ferment to give perfume and lift.

Taste

This small batch wild ferment Pinot Grigio bursts with nashi pear, Golden Delicious apple, orange blossom and that signature hit of musk. The palate is round, juicy and beautifully textural, layered with ripe pear fruit, a gentle oily richness and talcy phenolic grip. Salivating acidity and a salty little finish keep everything fresh. Dangerously easy to drink... get into it.

Wine Specs

Blend	100% Pinot Grigio
Oak	30% Old oak
Cellar	Enjoy while young and vibrant + cellar to 3 years
Alcohol	13.0%
pH	3.15
Acidity	6.78



by STELLA BELLA